

Spinach Salad with Fresh Strawberries, Shaved Parmesan and Champagne Vinaigrette

Spinach, rinsed and dried

Strawberries, sliced thinly

Parmesan cheese, thinly shaved

Champagne vinaigrette (recipe follows)

Champagne Vinaigrette:

Garlic (3-4 cloves)

1/4 cup olive oil

1/8 cup balsamic vinegar

1/4 cup champagne

1 tablespoon Dijon mustard

Pinch sea salt

Fresh chives, finely chopped

Mix all vinaigrette ingredients but chives in a blender. Just prior to serving, add the chives to the vinaigrette.

Add strawberries to spinach and dress salad with vinaigrette just before serving. Add parmesan cheese. Drink the remaining champagne.